

UNITED STATES DEPARTMENT OF AGRICULTURE

SERVICE AND REGULATORY ANNOUNCEMENTS

BUREAU OF ANIMAL INDUSTRY

MARCH 1937

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the Bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each or 25 cents a year (foreign, 60 cents). A supply will be sent to each official in charge of a station or branch of the Bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY

Meat Inspection Granted

- * 246-A. The Keefe Packing Co., 900 East Twenty-First Street, Wichita, Kans. \ddagger 587. Weber's Pickled Meat Products, 492-496 South Twelfth Street, Newark, N. J.
- ‡ 594. Jacob Siegel, 107 Vine Street, Philadelphia, Pa.

Meat Inspection Withdrawn

- 59-B. A. Aron, Inc., 335 Johnson Avenue, Brooklyn, N. Y.
- 309. Kimball & Colwell Co., 453 Washington Street, Providence, R. I.
- 419-M. The Great Atlantic & Pacific Tea Co., foot of Hecla Street, Detroit, Mich.
- 741. Vermont Packing Co., Inc., Bellows Falls, Vt.

Change of Name of Official Establishment

- 709. D. Horwitz & Co., Inc., Chicago, Ill., and Chicago Food Products Co., instead of D. Horwitz & Co., Corned Beef Packers, Inc.

Change of Mail Address of Official Establishment

- 35. Armour & Co., P. O. Box 2664, Birmingham, Ala., instead of 2100 Morris Avenue.

* Conducts slaughtering.

† No sealed cars.

Change of Address of Official in Charge

Dr. J. W. Hovorka, care Armour & Co., Peoria, Ill., instead of care Wilson Provision Co.

Dr. W. E. Neary, P. O. Box 765, Madison, S. Dak., instead of care Rognes Packing Co.

Dr. C. D. Ashmore, 206 Livestock Exchange Building, Los Angeles, Calif., instead of 223 Livestock Exchange Building.

Change of Official in Charge

Dr. Harry Seevers succeeds Dr. M. R. Jollie as inspector in charge at Fort Branch, Ind.

Dr. M. R. Jollie succeeds Dr. O. W. Noyes as inspector in charge at Evansville, Ind.

Dr. O. W. Noyes succeeds Dr. C. B. Henderson as inspector in charge at Leavenworth, Kans.

Dr. C. B. Henderson succeeds Dr. O. A. Stingley (retired) as inspector in charge at Topeka, Kans.

Dr. A. L. Hirleman succeeds Dr. W. C. Dendinger as inspector in charge at Augusta, Maine.

Dr. W. C. Dendinger succeeds Dr. T. H. Applewhite as inspector in charge at Atlanta, Ga.

Dr. S. O. Fladness succeeds Dr. G. W. Pope (retired) as chief of the Field Inspection Division.

Dr. T. H. Applewhite succeeds Dr. T. W. Cole as inspector in charge at Jacksonville, Fla. (Dr. Cole transferred to Field Inspection Division at Washington, D. C.)

Stations Discontinued

Bellows Falls, Vt., meat inspection. (Remove Dr. Folse.)

McNeill, Miss., cooperative beef-cattle, swine, and sheep investigations, including feed and forage production. (Remove Mr. Harris.)

Substations Discontinued

Bucyrus, Ohio, enforcement Packers and Stockyards Act, under Dr. C. R. Behler, Cincinnati, Ohio.

North Little Rock, Ark., enforcement Packers and Stockyards Act, under Dr. A. W. Rice, Little Rock, Ark.

Valentine, Nebr., enforcement Packers and Stockyards Act, under Dr. J. W. Murdoch, Lincoln, Nebr.

NOTICES REGARDING MEAT INSPECTION**ANIMAL CASINGS OF FOREIGN ORIGIN**

Certificates required by B. A. I. Order 305 and instructions issued thereunder which bear the official title of the high official of the foreign country, as specified, below, will be acceptable with animal casings offered for importation into the United States.

The certificates must also bear the signature of the high official of the national government having jurisdiction over the health of animals in the foreign country in which the casings originated, but owing to the fact that the high officials are changed from time to time it is impracticable to publish their names.

*Official title**Foreign country*

Chief, Federal Veterinary Office ----- Switzerland.
President of the Royal Medical Board ----- Sweden.

The notice in Service and Regulatory Announcements of September 1935 is revoked so far as Sweden is concerned.

M. I. FORM 109-F TO BE ISSUED IN TRIPPLICATE

In order to expedite the delivery of M. I. Form 109-F, issued for unmarked meat shipped between official establishments in sealed railroad cars and sealed trucks, such forms shall be issued in triplicate in the future. One copy of the form shall be placed in a sealed envelope and tacked to the inside of one of the doors of the railroad car or truck. One copy shall be mailed to the inspector in charge at destination immediately after the railroad car or truck has been sealed, and the other copy shall be mailed to the Washington office.

RECAPITULATION OF PRESCRIBED TREATMENT OF PORK TO DESTROY TRICHINAE

Although trichinae are present in only a small proportion of swine in the United States, the regulations governing meat inspection by the United States Department of Agriculture provide for safeguarding consumers of federally inspected foods containing pork muscle tissue which are customarily eaten without cooking in the home or other place of consumption. Inasmuch as it cannot be determined with certainty by any present known practical method of inspection whether the meat of a carcass contains trichinae, and inasmuch as certain articles containing pork muscle tissue are customarily eaten without cooking in the home or other place of consumption, the following revised instructions shall be observed.

Fresh pork in all forms, including fresh sausage containing pork muscle tissue, and such cured or smoked pork as ordinary hams, shoulders, shoulder picnics, bacon, and jowls, are classed as articles that are customarily well cooked in the home or elsewhere before being served to the consumer, and, therefore, the treatment of such articles at inspected establishments for the destruction of trichinae is not required. Articles containing pork muscle tissue, such as or of the character of bologna-style sausage; frankfurt-style sausage; vienna-style sausage; smoked pork sausage; chopped, cured meat rolls; knoblauch sausage; mortadella; capacola (capicola, capocollo); coppa; all forms of summer or dry sausage, including mettwurst; fresh or cured pork butts and similar pork cuts in casings; cured, boneless pork loin; fresh, boneless loin in casings; boneless back bacon; boneless back bacon in casings; loaf; and roasted, baked, cooked, or boiled ham shoulder or shoulder picnic; Italian-style ham; and Westphalia-style ham are classed as articles that shall be effectively treated at the inspected establishment to destroy all live trichinae that may be present.

Pursuant to the meat-inspection regulations, the Chief of the Bureau has prescribed the following methods for the destruction of live trichinae in pork:

Heating

All parts of the pork muscle tissue shall be subjected to a temperature not lower than 137° F.

Only such methods shall be employed as are known to insure a temperature not lower than 137° F. in all portions of the meat or article. On account of differences in methods of heating and in weights of articles undergoing treatment it is impracticable to specify exact procedures.

Procedures shall be adopted which insure the proper heating of all parts of the meat or article. It is important that each piece of sausage, each ham, and other article treated by heating in water be kept entirely submerged throughout the heating period; and that the largest articles in a lot, the innermost links of bunched sausage or other massed articles, and articles placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

Refrigerating

At any stage of preparation and after chilling or preliminary freezing, all parts of the pork muscle tissue or article containing such tissue shall be subjected to a temperature not higher than 5° F. for a continuous period of (a) not less than 20 days in case the meat is in separate pieces, or arranged in separate racks with the layers of meat not exceeding 6 inches in depth, or stored in separate boxes or crates not exceeding 6 inches in depth, or stored, properly separated, as solidly frozen blocks not exceeding 6 inches in depth; and (b) not less than 30 days in case the pork to be treated is in layers or in containers of a thickness exceeding 6 inches but not more than 27 inches, including ordinary tierces. This requirement is necessary in order to allow time for the meat at the center of the layer or container to reach the necessary temperature. The meat undergoing freezing or the containers thereof shall be so spaced while in the freezer as to insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout be reduced promptly to 5° F. or less.

During the period of refrigeration the meat or article or lot of meat shall be kept separate from other products and in the custody of the Bureau. Rooms or compartments equipped for securing with Bureau lock or seal shall be provided. The room or compartment containing meat undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After the prescribed freezing has been finished, the meat or article shall be kept under close supervision of the inspector until it is prepared in final form or until it is transferred to another establishment for preparation into finished form.

Pork which has been refrigerated as herein specified may be transferred in sealed railroad cars, sealed autotrucks, sealed wagons, or sealed closed containers to another official establishment at the same or another station for use in the preparation of articles of a kind customarily to be eaten without cooking by the consumer. The sealing of closed containers such as boxes and slack barrels shall be effected by cording and affixing thereto Bureau seals, and such containers as tierces and kegs shall be held in Bureau custody by sealing with wax impressed with a metal Bureau brand. Railroad cars, autotrucks, and wagons shall be sealed with Bureau car seals. Properly sealed and marked closed containers may be shipped in unsealed railroad cars, trucks, and wagons with other meat. Containers such as boxes, barrels, and tierces shall be plainly and conspicuously marked with a label or stencil furnished by the establishment reading as follows: "Pork product 5° F. 20 days' refrigeration" or "Pork product 5° F. 30 days' refrigeration" as the case may be. For each consignment there shall be promptly issued and forwarded to the inspector in charge at destination a copy of M. I. Form 109-F, appropriately changed to show the character of the container and that the contents are "Pork product 5° F. 20 days' refrigeration" or "Pork product 5° F. 30 days' refrigeration." A duplicate copy should be forwarded to the Washington office of the Bureau. M. I. Forms 109-J (revised) reporting the importation of such pork product should be similarly prepared and handled.

Curing

SAUSAGE

In the preparation of sausage under methods nos. 1, 2, 3, and 4 as hereinafter provided, the sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, these coverings shall not be coated with paraffin or like substance.

Method no. 1.—The meat shall be ground or chopped into pieces not exceeding three-fourths inch in diameter. A dry-curing mixture containing not less than 3½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45° F., except that in the case of sausage of the variety known as pepperoni, if in casings not exceeding 1½ inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3½ inches in diameter at the time of stuffing, but not exceeding a diameter of 4 inches, shall be held in a drying room not less than 35 days at a temperature not lower than 45° F. and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing mixture is added to the meat.

Method no. 2.—The meat shall be ground or chopped into pieces not exceeding three-fourths inch in diameter. A dry-curing mixture containing not less than 3½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80° F., and finally held in a drying room not less than 10 days at a temperature not lower than 45° F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing mixture is added to the meat. Sausage exceeding 3½ inches in diameter at the time of stuffing, but not exceeding a diameter of 4 inches, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45° F., and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing mixture is added to the meat.

Method no. 3.—The meat shall be ground or chopped into pieces not exceeding three-fourths inch in diameter. A dry-curing mixture containing not less than 3½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34° F. for not less than 36 hours. After being stuffed the sausage shall be held at a temperature not lower than 34° F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing mixture is added to the meat, or the sausage shall be

held for the time specified in a pickle-curing medium of not less than 50° strength (salometer reading) at a temperature not lower than 44° F. Finally, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90° F.; and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. Sausage exceeding 3½ inches in diameter at the time of stuffing, but not exceeding a diameter of 4 inches, shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90° F. and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128° F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128° F. shall be maintained gradually during a period of not less than 4 hours.

Method no. 4.—The meat shall be ground or chopped into pieces not exceeding one-fourth inch in diameter. A dry-curing mixture containing not less than 2½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall then be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36° F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3½ inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45° F. for the remainder of a 35-day period, measured from the time the curing mixture is added to the meat.

At any time after stuffing, if a firm deems it desirable, the product may be heated in a water bath for a period not to exceed 3 hours at a temperature not lower than 85° F., or subjected to smoking at a temperature not lower than 80° F., or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

CAPACOLA (CAPICOLA, CAPOCOLLO)

Boneless pork butts for capacola shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than 25 days at a temperature not lower than 36° F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80° F., and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45° F.

COPPA

Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36° F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45° F.

HAMS

Method no. 1.—The hams shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36° F. The hams shall be laid down in salt, not less than 4 pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered.

After removal from the cure the hams may be soaked in water at a temperature not higher than 70° F. for not more than 15 hours, during which time the water

may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than 10 days at a temperature not lower than 95° F.

Method no. 2.—The hams shall be cured by a dry-salt curing process at a temperature not lower than 36° F. for a period of not less than 3 days for each pound of weight (green) of the individual hams, calculating the time of cure of each lot of hams placed in cure upon a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle containing not less than 25 percent of salt, about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70° F. for not more than 4 hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80° F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45° F.

BONELESS PORK LOINS

In lieu of heating or refrigerating to destroy trichinae in boneless loins, the following treatment is prescribed:

The loins shall be cured for a period of not less than 25 days at a temperature not lower than 36° F. under one of the following methods:

No. 1.—A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

No. 2.—A pickle solution of not less than 80° strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

No. 3.—A pickle solution may be added to the approved dry-salt cure, provided the pickle solution is not less than 80° strength (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70° F. or washed under a spray, but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours; the minimum temperature of the smokehouse during this period at no time shall be lower than 100° F., and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125° F.

Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45° F.

General

The smokehouses, drying rooms, and other compartments, as may be necessary, used in the treatment of pork to destroy trichinae shall be suitably equipped by the establishment with accurate automatic recording thermometers. Inspectors in charge are authorized to approve, for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service.

In addition to the foregoing, inspectors who supervise the handling and treatment of pork to destroy live trichinae shall:

(a) Recognize the importance of safeguarding the consumer and follow carefully the instructions concerning the treatment of pork to destroy trichinae.

(b) Check the internal temperatures, with Bureau thermometers, of all products subjected to the heating method.

(c) Test frequently, with Bureau thermometers, the reliability of establishment thermometers (including automatic recording thermometers) and reject for use any found not accurate and reliable.

(d) Observe Bureau thermometers carefully in order that none be used which has become defective or questionable as to accuracy.

(e) Supervise, in a methodical manner, the handling in drying, refrigerating, and curing departments, of pork product under treatment for the destruction of live trichinae, and keep, conveniently available at the official establishment for Bureau use, such records as may be necessary and informative of each lot of product under treatment.

When any article of a kind hereinbefore referred to which requires treatment for the destruction of live trichinae is to be offered for importation into the United States, it shall be accompanied by a certificate as prescribed in regulation 27, section 5, paragraph 6, B. A. I. Order 211 (revised). This certificate is in addition to any other certificate required by the regulations.

FACSIMILES OF SWEDISH MEAT-INSPECTION CERTIFICATES

The facsimile shown on page 32 represents the form of revised approved meat-inspection certificate for Sweden acceptable under the provisions of B. A. I. Order 211 (revised), regulation 27, section 5, paragraph 5.

The similar facsimile shown on page 33 represents the form of approved meat-inspection certificate for Sweden which is acceptable under B. A. I. Order 211 (revised), regulation 27, section 5, paragraph 6, regardless of the signatory, for meat and meat food products of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.

ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION, FEBRUARY 1937¹

Station	Cattle	Calves	Sheep and lambs	Goats	Swine
Baltimore	9,873	1,850	2,132		50,203
Chicago ²	103,009	26,194	217,425		383,495
Denver	9,588	2,378	31,025		33,583
Kansas City	46,701	27,379	106,966		117,918
New York ³	35,010	53,914	227,755		168,693
Omaha	50,064	10,328	93,684		92,462
St. Louis ⁴	44,778	35,766	30,402		224,373
Sioux City	22,531	4,126	41,672		53,279
South St. Paul ⁵	43,121	54,096	60,031		101,326
All other stations	343,546	221,183	504,211	146	1,617,156
Total:					
February 1937	708,221	437,244	1,315,303	146	2,842,488
February 1936	741,502	405,279	1,314,036	341	2,319,097
8 months ended—					
February 1937	7,689,098	4,093,572	12,214,842	11,146	26,175,437
February 1936	7,084,191	3,756,061	12,154,555	48,419	18,011,474

¹ Horses slaughtered:

February 1937	679
February 1936	585
8 months ended—	
February 1937	10,035
February 1936	12,159

² Includes Ottawa, Ill.

³ Metropolitan district. Includes Jersey City and Newark, N. J.

⁴ Includes East St. Louis and National Stock Yards, Ill.

⁵ Includes Newport and St. Paul, Minn.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL MEAT INSPECTION, FEBRUARY 1937

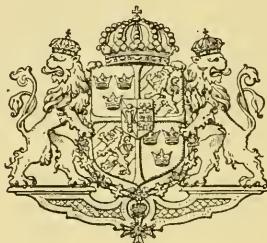
Product	Quantity	Product	Quantity
Meat placed in cure:		Canned meat and meat food products:	
Beef	8,902,577	Beef	8,203,562
Pork	169,576,076	Pork	12,846,577
Smoked and/or dried:		Sausage	3,296,308
Beef	4,877,743	Soup	29,085,428
Pork	82,167,455	All other	5,475,531
Sausage:		Bacon, sliced	15,023,966
Fresh, finished	8,980,874	Lard:	
Smoked and/or cooked	39,311,147	Rendered	69,206,084
To be dried or semidried	8,408,545	Refined	39,591,734
Loaf, headcheese, chile con carne, jellied products, etc.	7,285,098	Oleo stock	9,771,249
Cooked meat:		Edible tallow	6,000,522
Beef	993,838	Compound containing animal fat	18,071,757
Pork	8,988,215	Oleomargarine containing animal fat	4,028,028
		Miscellaneous	4,052,546
		Total	1,564,144,860

¹ This figure represents "inspection pounds", as some of the products may have been inspected and recorded more than once due to having been subjected to more than 1 distinct processing treatment, such as curing first and then canning.

Form. C.

Veterinärintyg för köttexport.
Kingdom of Sweden.

The Royal Medical Board of Sweden.



Foreign official meat-inspection certificate.

Place (avsändningsort)

Date (datum och år)

I hereby certify that the meat or meat food products herein described were derived from animals (cattle, sheep, swine, goats) which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter or other substance not permitted by the regulations governing the meat inspection of the United States Departement of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Undertecknad intygar härmed att nedan angivna köttvaror härröra från djur (nötkreatur, får, svin, gei), vilka undergått veterinärbesiktning omedelbart före och omedelbart efter slaktet, att desamma är tjänliga till människoföda, att de icke hava behandlats med eller innehålla förbjudna konserveringsmedel, färg- eller andra ämnen, som icke är tillåtna enligt amerikanska jordbruksdepartementets bestämmelser rörande köttkontroll, samt att desamma här i landet hava behandlats på ett i sanitärt avseende tillfredsställande sätt.

Kind of product. (Varuslag)	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)
.....
.....
.....
.....

Identification marks on meats and packages
(Å kött eller emballage anbragta veterinära kontrollmarken)

Consignor Adress
(Avsändare)

Consignee Destination
(Mottagare) (Adressort)

Shipping marks
(Avsändarens befäktningsmärken)

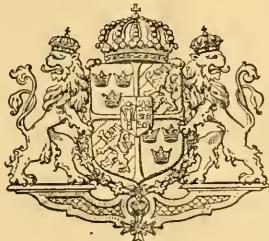


(Signature)
Veterinary inspector authorized by the Royal Medical Board of Sweden.
Av Medicinalstyrelsen förordnad besiktningsveterinär.

Form. D.

Veterinärintyg för köttexport.
Kingdom of Sweden.

The Royal Medical Board of Sweden.



Official Meat-inspection certificate for pork
and porkproducts.

(For shipment to United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

Place (avsändningsort) Sweden Country. Date (datum och år) 19.....

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5°F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Undertecknad intygar härmed att nedan angivna köttvaror bererits på sådant sätt att de kunna förtas utan föregående kokning, att de innehålla kött (muskelvävnad) av svin, som i färskt eller lätt saltat skick förvarats under minst 20 dygn vid temperatur av högst 5°F. (-15°C.) eller behandlats på annat sätt i enlighet med av Bureau of Animal Industry givna föreskrifter samt att köttvarorna icke innehålla kött (muskulatur) av svin, som icke behandlats i enlighet med här angivna bestämmelser.

Kind of product. (Varuslag)	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)
.....
.....
.....

Identification marks on meats and packages
(Å kött eller emballage anbragta veterinär kontrollmärken)

Consignor Adress
(Avsändare)

Consignee Destination
(Mottagare) (Adressort)

Shipping marks
(Avsändarens befraktningssärkten)



(Signature) Veterinary Inspector authorized by the Royal Medical Board of Sweden.
Av Medicinalstyrelsen förordnad besiktningsveterinär.

IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS, FEBRUARY 1937

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during February 1937.

Imports of food animals

Country of origin	Cattle	Swine	Sheep	Goats
Mexico.....	24,078			
Canada.....	20,387	4,480	80	4
Virgin Islands (to Puerto Rico).....	50			
Total:				
February 1937.....	44,515	4,480	80	4
February 1936.....	31,883	5,074	15	7
8 months ended—				
February 1937.....	224,436	55,385	2,698	70
February 1936.....	237,121	22,998	5,614	48

Imports of meats and meat food products

Country of origin	Chilled and frozen fresh meats		Canned and cured	Other products	Total
	Beef	Other			
Argentina.....					
Australia.....					
Brazil.....					
Canada.....	164,394	1,435,295	380,701	252,119	2,232,509
Lithuania.....		389,113	48,555	780	438,478
New Zealand.....	86,786	52,002		2,550	141,338
Paraguay.....			29,682		29,682
Poland.....			408	1,887,202	2,766
Uruguay.....			573,142		573,142
Other countries.....		20	561,675	108,970	670,665
Total.....	251,200	1,876,818	5,894,581	521,619	8,544,218

Condemned in February 1937: Beef, 97 pounds; pork, 8,813 pounds; total 8,910 pounds.

Refused entry: Beef, 30 pounds; pork, 1,200 pounds; total, 1,230 pounds.

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, FEBRUARY 1937

State or Territory	Tuberculin tests during month		Total to date				Inspector in charge	State official	
	Cattle tested	Cattle re-acted	Modified accredited counties	Once-tested-free herds	Accredited herds	Herds under supervision			
Ala.....	4,667	4	No. 67	Pct. 100	270,875	217	271,092	R. E. Jackson.....	I. S. McAdory, Auburn.
Ariz.....	14,638	45	14	100	12,236	8	12,593	F. L. Schneider.....	C. T. Guilfoyle, Phoenix.
Ark.....	1,768	2	75	100	365,702	3	365,702	A. W. Rice.....	C. D. Stubbs, Little Rock.
Calif.....	133,252	2,109	15	26	113,299	37	156,934	W. E. Howe.....	C. U. Duckworth, Sacramento.
Colo.....	5,879	32	63	100	60,611	25	60,846	A. H. Francis.....	R. M. Gow, Denver.
Conn.....	11,763	114	8	100	3,157	16,621	21,002	R. L. Smith.....	Edwin R. Dimock, Hartford.
Del.....	2,457	10	3	100	5,375	2,345	7,764	E. B. Simonds.....	Ralph C. Wilson, Dover.
D. C.....	0	0	1	100	45	2	47	A. E. Wight.....	
Fla.....	3,020	6	67	100	39,851	76	46,014	T. W. Cole.....	J. V. Knapp, Tallahassee.
Ga.....	1,135	0	159	100	241,755	23	241,778	T. H. Applewhite.	J. M. Sutton, Atlanta.
Idaho.....	459	1	44	100	51,152	35	51,270	John T. Dallas.....	Thomas W. White, Boise.
Ill.....	69,539	342	102	100	231,537	5,759	241,763	J. J. Lintner.....	J. P. Stout, Springfield.

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, FEBRUARY 1937—Continued

State or Territory	Tuberculin tests during month		Total to date				Inspector in charge	State official	
	Cattle tested	Cattle re- acted	Modified accred- ited coun- ties	Once- tested- free herds	Ac- cred- ited herds	Herds under super- vision			
	No.	Pct.							
Ind.	11,945	128	92	100	182,541	1,375	187,397	H. Busman	J. L. Axby, Indianapolis.
Iowa	125,013	704	99	100	169,600	779	196,600	J. A. Barger	H. A. Seidell, Des Moines.
Kans.	2,804	17	105	100	170,358	596	171,032	N. L. Townsend	J. H. Mercer, Topeka.
Ky.	3,636	3	120	100	163,647	24	163,687	W. F. Biles	D. E. Westmorland, Frankfort.
La.	918	8	64	100	148,778	0	148,794	W. A. McDonald	E. P. Flower, Baton Rouge.
Maine	7,931	14	16	100	43,281	506	43,817	W. C. Dendinger	H. M. Tucker, Augusta.
Md.	13,162	36	21	91	27,534	14,573	51,239	E. B. Simonds	Mark Welsh, Baltimore.
Mass.	21,662	147	14	100	12,619	11,831	25,112	E. A. Crossman	C. F. Riordan, Boston.
Mich.	20,670	5	83	100	206,870	55	207,087	T. S. Rich	C. H. Clark, Lansing.
Minn.	14,935	49	87	100	202,209	706	203,365	W. J. Fretz	C. E. Cotton, St. Paul.
Miss.	2,687	21	82	100	260,164	14	260,196	H. Robbins	E. S. Brashier, Jackson.
Mo.	1,445	0	114	100	239,705	86	237,593	Ralph Graham	Hugh E. Curry, Jefferson City.
Mont.	2,898	2	56	100	72,282	100	72,897	G. W. Cronen	W. J. Butler, Helena.
Nebr.	15,086	56	93	100	134,887	29	135,227	J. W. Murdoch	J. S. Anderson, Lincoln.
Nev.	1,348	0	17	100	3,417	6	3,441	R. A. Given	Edward Records, Reno.
N. H.	17,095	43	10	100	283	17,525	17,826	E. A. Crossman	A. L. Felker, Concord.
N. J.	18,588	163	15	71	2,673	16,802	19,732	J. R. Porteus	R. A. Hendershott, Trenton.
N. Mex.	684	1	31	100	22,104	17	25,450	F. L. Schneider	W. A. Naylor, Albuquerque.
N. Y.	89,148	730	41	66	13,060	139,706	154,165	H. B. Leonard	E. T. Faulder, Albany.
N. C.	1,404	5	100	100	256,305	328	256,633	A. A. Husman	William Moore, Raleigh.
N. Dak.	156	1	53	100	81,554	2,139	91,188	H. H. Cohenour	T. O. Brandenburg, Bismarck.
Ohio	51,177	156	88	100	260,975	555	261,798	J. A. DeFosset	F. A. Zimmer, Columbus.
Oklahoma	14,862	8	77	100	276,338	76	276,417	L. J. Allen	C. C. Hisel, Oklahoma City.
Oreg.	6,145	67	36	100	129,047	1,615	130,687	S. B. Foster	W. H. Lytle, Salem.
Pa.	99,853	447	67	100	143,388	8,467	179,360	J. B. Reidy	H. M. Kalodner, Harrisburg.
R. I.	3,393	45	5	100	2,199	1,289	3,917	E. A. Crossman	J. S. Barber, Providence.
S. C.	838	0	46	100	70,428	76	70,506	W. K. Lewis	W. K. Lewis, Columbia.
S. Dak.	18,468	244	37	64	100,921	295	113,164	C. H. Hays	Ben Anderson, Pierre.
Tenn.	2,111	10	95	100	294,780	24	294,817	H. L. Fry	A. C. Topmiller, Nashville.
Tex.	7,684	7	254	100	492,262	140	535,915	H. L. Darby	T. O. Booth, Fort Worth.
Utah	3,259	2	29	100	47,177	127	46,918	F. E. Murray	W. H. Hendricks, Salt Lake City.
Vt.	23,036	106	14	100	6,768	17,075	23,903	L. H. Adams	Edward H. Jones, Montpelier.
Va.	3,202	8	100	100	198,414	609	199,291	R. E. Brookbank	H. C. Givens, Richmond.
Wash.	6,699	39	39	100	72,583	51	76,475	J. C. Exline	M. R. Hales, Olympia.
W. Va.	2,589	2	55	100	114,007	580	114,607	H. M. Newton	J. B. McLaughlin, Charleston.
Wis.	42,871	186	71	100	184,918	9,093	194,212	J. S. Healy	Walter Wisnicky, Madison.
Wyo.	3,395	25	23	100	17,625	5	19,105	W. A. Sullivan	H. D. Port, Cheyenne.
Hawaii	-----	-----	-----	-----	460	-----	460	Lewis Biliakam	B. A. Gallagher, Honolulu.
P. R.	17,728	58	17	22	2,973	202	6,380	W. McPherson	R. Menendez Ramos, San Juan.
Total	929,102	6,208	2,984	95	6,224,729	272,627	6,697,215		

SUMMARY OF BANG'S DISEASE WORK IN COOPERATION WITH STATES, FEBRUARY 1937

State or Territory	Agglutination blood tests completed during month		Results of agglutination blood tests during month					Herds under supervision	Cattle on waiting list		
	Herds	Cattle	Herds containing infection	Total cattle in herds	Reactors	Negative					
						Herds	Cattle				
Alabama	583	16,897	157	10,904	347	426	5,993	1,789	28,410		
Arizona	108	2,404	21	757	40	87	1,647	1,385	2,000		
Arkansas	3,657	26,649	224	5,845	637	3,433	20,804	39,026	-----		
California									10		
Colorado	21	1,115	11	754	38	10	361	156	1,494		
Connecticut	30	1,062	12	423	38	18	639	202	117		
Delaware	56	946	13	292	35	43	654	510	-----		
Florida	958	15,334	147	8,638	632	811	6,696	5,937	-----		
Georgia	237	9,272	65	3,369	166	172	5,903	1,833	-----		
Idaho	451	5,624	223	3,740	483	228	1,884	14,804	-----		
Illinois	540	9,083	165	3,194	649	375	5,889	9,223	-----		
Indiana	1,183	14,542	240	3,677	696	943	10,865	14,293	8,189		
Iowa	1,004	17,269	427	8,923	1,448	577	8,346	11,850	56,040		
Kansas	453	12,328	220	8,046	1,139	233	4,282	2,943	8,538		
Kentucky	575	6,739	139	2,498	330	436	4,241	23,654	-----		
Louisiana	2,472	23,509	443	12,889	1,607	2,029	10,620	27,899	38,992		
Maine	167	2,601	33	613	82	134	1,988	1,862	539		
Maryland	576	6,163	135	2,605	301	441	3,558	6,820	768		
Massachusetts	19	617	6	224	34	13	393	107	28		
Michigan	1,726	19,077	231	3,457	644	1,495	15,620	16,637	6,767		
Minnesota	1,697	28,563	547	11,053	1,472	1,150	17,510	44,888	1,000		
Mississippi	431	7,401	214	5,931	356	217	1,470	2,961	-----		
Missouri	3,136	35,877	575	10,370	1,577	2,561	25,507	39,361	-----		
Montana	375	7,366	68	3,233	255	307	4,133	5,791	8,054		
Nebraska	304	6,093	115	2,817	454	189	3,276	3,603	7,474		
Nevada	23	463	13	334	41	10	129	1,140	-----		
New Hampshire	49	988	24	767	92	25	221	1,153	1,108		
New Jersey	52	2,939	18	2,052	31	34	937	199	-----		
New Mexico	776	4,756	36	1,436	130	740	3,320	4,288	4,000		
New York	263	6,807	126	4,259	366	137	2,548	2,146	9,746		
North Carolina	252	6,460	53	2,403	138	199	4,057	2,971	328		
North Dakota	45	786	7	193	29	38	593	8,196	-----		
Ohio	1,680	17,808	406	5,555	1,099	1,274	12,253	27,251	8,300		
Oklahoma	2,909	46,048	727	22,991	2,331	2,182	23,057	16,353	57,312		
Oregon	1,446	24,073	220	11,350	830	1,226	12,723	46,493	-----		
Pennsylvania	1,144	16,538	234	5,530	829	910	11,008	19,802	9,265		
Rhode Island	17	333	4	122	15	13	261	83	65		
South Carolina	238	5,872	21	649	52	217	5,223	1,383	5,000		
South Dakota	19	498	12	354	32	7	144	856	10,505		
Tennessee	961	15,488	165	4,537	483	796	10,951	5,170	2,300		
Texas	685	35,346	272	23,742	2,011	413	11,604	3,092	1,750		
Utah	392	3,962	83	1,803	240	309	2,159	13,179	7,378		
Vermont	36	1,182	13	490	34	23	692	216	103		
Virginia	6,973	33,740	232	5,304	409	6,741	28,436	86,195	84,000		
Washington	1,823	19,026	316	8,209	2,018	1,507	10,817	36,159	-----		
West Virginia	891	6,091	55	1,423	189	836	4,668	22,392	-----		
Wisconsin	3,418	67,907	837	20,974	3,384	2,581	46,933	45,704	70,280		
Wyoming	127	7,235	59	6,167	474	68	1,068	1,725	-----		
Puerto Rico	1	76	1	76	2	-----	-----	1	-----		
Total	44,979	601,063	8,365	244,972	27,619	36,614	356,081	623,661	439,850		

BIOLOGICAL PRODUCTS PREPARED UNDER LICENSES, FEBRUARY 1937

Anti-hog-cholera serum

Period	Preserved	Completed	Released	Destroyed
February 1937	Cc 65,610,017	Cc 61,691,251	Cc 48,406,880	Cc 250,008
February 1936	48,026,672	46,466,237	35,773,835	209,975
8 months ended—				
February 1937	521,837,674	510,002,884	506,997,620	2,339,457
February 1936		296,671,117	432,282,055	1,415,637

BIOLOGICAL PRODUCTS PREPARED UNDER LICENSES, FEBRUARY 1937—Continued

Hog-cholera virus

Period	Produced			Destroyed	
	Simulta- neous	Hyperimmu- nizing	Inoculat- ing	Simulta- neous	Hyperim- munitizing
February 1937-----	<i>Cc</i> 1,687,602	<i>Cc</i> 12,003,548	<i>Cc</i> 65,185	<i>Cc</i> 144,335	<i>Cc</i> 352,625
February 1936-----	986,517	9,159,093	30,193	58,842	444,895
8 months ended-----					
February 1937-----	27,985,387	100,339,182	398,743	954,698	2,853,626
February 1936-----	29,708,570	61,872,428	304,160	1,313,184	2,480,470

INSPECTIONS AND TESTS IN THE PREPARATION OF BIOLOGICAL PRODUCTS UNDER LICENSES, FEBRUARY 1937

Period	Animal in- spections	Animal rejec- tions	Pigs inoc- ulated	Hogs hy- pered	Tests supervised	
					Serum	Virus
February 1937-----	174,674	2,141	13,726	9,803	188	70
February 1936-----	125,286	1,608	8,853	7,207	83	56
8 months ended-----						
February 1937-----	1,479,719	16,685	118,743	81,862	2,299	1,082
February 1936-----	911,822	8,957	81,343	48,883	1,288	1,182

LICENSES ISSUED FOR BIOLOGICAL PRODUCTS, FEBRUARY 1937

License no. 3 was issued February 26, 1937, to Mulford Biological Laboratories, Sharp & Dohme, Glenolden, Pa., and Broad and Wallace Streets, Philadelphia, Pa. (mailing address: Glenolden, Pa.), for blackleg antigen.

License no 117-A was issued February 25, 1937, to The O. M. Franklin Blackleg Serum Co., Second and Monroe Streets North, Amarillo, Tex., for: Avian-hemorrhagic-septicemia bacterin; avian mixed bacterin; blackleg bacterin; bovine-abortion vaccine; bovine-hemorrhagic-septicemia bacterin; bovine-keratitis mixed bacterin; bovine mixed bacterin; bovine-pulmonary mixed bacterin; calf-scour mixed bacterin; equine-abortion mixed bacterin; equine-hemorrhagic-septicemia bacterin; equine-influenza mixed bacterin; fowl-cholera-typhoid bacterin; fowl-typhoid bacterin; hemorrhagic-septicemia bacterin (ovine); hemorrhagic-septicemia bacterin (swine); mastitis bacterin (bovine); ovine mixed bacterin; roup bacterin; swine mixed bacterin; swine pulmonary mixed bacterin.

License no. 204 was issued February 23, 1937, to The Gland-O-Lac Co., Nineteenth and Leavenworth Streets, Omaha, Nebr., for fowl-cholera bacterin.

LICENSES TERMINATED, FEBRUARY 1937

Licenses no. 117-A, issued February 6, 1931; August 23 and October 26, 1934; May 2, May 24, July 3, September 18, November 14, and December 26, 1935; and August 11, 1936, to The O. M. Franklin Blackleg Serum Co., Second and Monroe Streets North, Amarillo, Tex., were terminated February 25, 1937, because of the discontinuance of production of hemorrhagic-septicemia aggressin and a change in the name of mastitis mixed bacterin (bovine) by omitting the word "mixed."

RESULTS OF PROSECUTIONS FOR VIOLATIONS OF LAWS

Penalties and fines have been imposed in prosecutions for violations of regulatory laws, as reported to the Bureau, as follows:

Twenty-Eight-Hour Law

Chicago & North Western Railway Co., \$100 penalty.
Lehigh Valley Railroad Co., \$100 penalty.
New York Central Railroad Co. (3 cases), \$300 penalties.

Meat-Inspection Law

For offering uninspected meat for interstate shipment:
Hygrade Food Products Corporation, Philadelphia, Pa., \$25 fine.
Gutfreund's Olympic Market, Inc., New York, N. Y., \$25 fine.

PROCEEDINGS UNDER THE PACKERS AND STOCKYARDS ACT

Docket no. 402.—In re C. H. Acker & Co., et al., Chicago, Ill. Pursuant to the provisions of the Packers and Stockyards Act, 1921, as amended, the Secretary of Agriculture issued an order in the above-entitled case on March 12, 1934, prescribing reasonable rates and charges to be observed by respondents for their services as market agencies. Respondents, through their authorized agent, filed a petition asking that the rates and charges be modified, based on alleged substantial changes in costs since 1932. Government accountants have made detailed audits and analyses of the books and records of a number of representative market agencies, showing the result of their operations for the year ended August 31, 1936, and comparisons thereof with the operations for the year 1932, the year on which the order was based, and have submitted reports of their findings. The facts set forth in the studies and analyses of the records which were examined do warrant some modification of the rates prescribed in said order. Therefore, on March 11, 1937, the Secretary issued an order prescribing rates and charges somewhat higher than those prescribed in the original order.

Docket no. 520.—In re Meyer Maretznik and Michael Sipkin, trading and doing business as the M. & M. Poultry Co., Brooklyn, N. Y. The Secretary of Agriculture on February 10, 1937, issued an order denying applicants a license to buy, sell, and handle live poultry in commerce, but provided that the enforcement of this order be delayed for 20 days to give the applicants an opportunity to qualify as licensees. On February 25, 1937, Michael Sipkin requested that an additional 20 days be granted to him in which to qualify for a license, as serious illness had prevented him from complying with the requirements of the Secretary's order. Therefore, on March 23 the time was extended 20 days.

Docket no. 529.—In re Public Live Poultry Co., Inc., Brooklyn, N. Y. The Acting Secretary of Agriculture on February 24, 1936, ordered that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. A hearing was held on March 4, 1936, and upon the record made at that time it was found that the applicant was financially unable to fulfill the obligations it would incur as a licensee. Since that time the applicant has gone out of business; therefore, the case was dismissed on March 4, 1937.

Docket no. 533.—In re Sokoloff, Siegel & Zarkin, Inc., New York, N. Y. The Acting Secretary of Agriculture on February 24, 1936, ordered that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. Such a hearing was held on March 6, 1936, at which time the applicant appeared and testified, but no action was taken on the record made at that time as it was not believed that such record correctly reflected the financial status of the applicant. Therefore, on November 28, 1936, the Acting Secretary ordered that the applicant be given an opportunity for further hearing on the matter and directed that such hearing be held on December 11. From the evidence adduced at this hearing, it was found that the applicant is financially unable to fulfill the obligations it would incur as a licensee. Therefore, on March 18, 1937, the applicant was notified that it had been denied a license, but that it would be given 30 days in which to qualify as a licensee, by paying sufficient additional free working capital into the business, or by furnishing a satisfactory bond or trust-fund agreement adequate to secure the prompt performance of its obligations incurred as such licensee.

Dockets nos. 537, 573, 574, and 575.—In re Jack Cohen, Jacob Simels & Bros., Henry J. Baedecker, Harold Rosenstein, and Irving Simels, all doing business in New York, N. Y. and Jersey City, N. J. This is a proceeding which was instituted under title V of the Packers and Stockyards Act. A hearing was held on

October 19 and 20, 1936. The examiner issued his tentative findings of fact, conclusions, and proposed order on December 11. Oral argument was had before the Secretary on January 6, 1937. As a result of the evidence brought out at the hearing, it was found that the charges for unloading live poultry were unreasonable. Therefore, on March 4, 1937, the Secretary issued an order setting forth a new schedule of rates and charges which respondents may charge and collect for unloading live poultry from cars as follows:

Unloading-----	\$41.00 per car.
Lightening-----	\$20.50 per car.
Relading-----	\$41.00 per car of 56 coops or more.
Reloading-----	\$20.50 per car having less than 56 coops.

The rate of \$41 a car is \$11 below the usual charge made at these markets. These new rates are to become effective May 1, 1937.

Docket no. 583.—In re Irving Poultry Co., Inc., Brooklyn N. Y. The Secretary of Agriculture on February 20, 1937, issued an order denying the applicant a license under title V of the Packers and Stockyards Act, but providing that such order should be held in abeyance for 20 days for the purpose of allowing the applicant an opportunity to furnish satisfactory proof of its ability to fulfill the obligations that it would incur as a licensee. On March 10 the applicant requested an additional 30 days in which to qualify for a license. On March 16 the time was extended to April 10.

Docket no. 610.—In re Gelb & Einhorn, Brooklyn, N. Y. The Acting Secretary of Agriculture on November 9, 1936, issued an inquiry alleging that respondents had violated title V of the Packers and Stockyards Act in that they had obtained a license to buy, sell, and handle live poultry in commerce by submitting a balance sheet and financial statement to the Secretary that were false and misleading, and that the engaging in business by the respondents without having assets equal to the assets shown in their original application for license, after having been advised and notified of such deficiency by the Secretary in an order issued August 7, 1936, constituted and constitutes a willful and flagrant violation of title V of the Packers and Stockyards Act. A hearing was held on November 16 and from the evidence adduced it was found that respondents are financially unable to fulfill the obligations they would incur as licensees. Therefore, on March 1, 1937, the Secretary ordered that their license be revoked effective March 10, unless the respondents before that date put sufficient additional free working capital into the business to insure payment of their weekly recurring obligations, or by filing with the Bureau of Animal Industry sufficient bond or other satisfactory indemnity to insure the prompt payment of their obligations. On March 10 respondents' representative requested an additional 30 days for the purpose of giving respondents time to qualify for a license. Therefore, the order of March 1 was recalled and vacated and respondents' license is continued in effect until April 10.

Docket no. 613.—In re Furman-Meyers, Inc., Canton, Mass. The Acting Secretary of Agriculture on November 10, 1936, ordered that a hearing be held on November 19 to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. On January 9, 1937, the Bureau of Animal Industry was advised by the treasurer of the applicant company that due to management difficulties the firm had been dissolved and requested that its application for a license previously filed be canceled. Therefore, on March 3 the case was dismissed.

Docket no. 627.—In re Pacific Live Poultry Corporation, Brooklyn, N. Y. The Acting Secretary of Agriculture on November 28, 1936, directed that a hearing be held to allow the applicant an opportunity to show why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. Such a hearing was held on December 9, 1936, and from the evidence adduced at that time it was found that the applicant was financially unable to meet the obligations it would incur as a licensee. On February 23, 1937, information was received that the applicant had gone out of business; therefore, on March 19, 1937, the case was dismissed.

Docket no. 640.—In re Seewald & Fertig, Brooklyn, N. Y. The Acting Secretary of Agriculture on December 10, 1936, ordered that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. Pursuant to said order a hearing was held on December 15 and from the evidence adduced it appears

that the applicant is financially unable to fulfill the obligations it would incur as a licensee. Therefore, on March 1, 1937, the applicant was notified that its application for a license had been denied, but that it would be given 20 days from the date thereof to increase its working capital to meet the requirements of the act, or, in lieu therof, to furnish and maintain a sufficient bond, or some other form of indemnity to secure the prompt performance of its obligations as a licensee. On March 16 the applicant asked for an extension of 30 days' time to comply with the requirements, which extension was granted on March 26.

Docket no. 658.—In re Farm Poultry & Egg Co., Chicago, Ill. The Secretary of Agriculture on January 12, 1937, ordered that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. A hearing was held on January 18 and from the evidence adduced it was found that the applicant had sold its business and is no longer engaged in the handling of poultry in commerce. Therefore, on March 18 the proceedings were dismissed.

Docket no. 660.—In re Stafford and Brown, Muskogee, Okla. The Secretary of Agriculture on January 23, 1937, issued an inquiry alleging that respondent had violated title III of the Packers and Stockyards Act in that it had failed to furnish a satisfactory bond or other form of indemnity to secure its obligations as a dealer. On February 11 respondent secured satisfactory bond coverage in the form of a clearing statement from the Farmers National Live Stock Commission Co. Therefore, on March 19 the case was dismissed.

Docket no. 665.—In re Leonard Karp, Mount Vernon, N. Y. The Acting Secretary of Agriculture on January 25, 1937, ordered that a hearing be held to allow the applicant an opportunity to show cause why his application for a license to buy, sell, and handle live poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. Such a hearing was held on February 12, at which time the applicant appeared in person and testified that he had been succeeded in business by his wife and requested that his application for a license be canceled. Therefore, on March 19 the case was dismissed.

Docket no. 670.—In re Muskogee Livestock Commission Co., Muskogee, Okla. The Secretary of Agriculture on January 27, 1937, issued an inquiry alleging that respondent had violated the Packers and Stockyards Act in that it had engaged in and used an unfair, unjustly discriminatory, and deceptive practice and device in buying and selling livestock in commerce in that it had failed to furnish a reasonable bond or other satisfactory indemnity to secure its obligations as a market agency and dealer. Respondent's registration was amended on February 8, 1937, to eliminate further activity as a dealer and on said date it furnished a bond in the required amount to cover its obligations as a market agency. Therefore, on March 1 the proceedings were dismissed.

Docket no. 677.—In re Twenty-first Street Poultry Market, Brooklyn, N. Y. The Acting Secretary of Agriculture on January 30, 1937, directed that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle live poultry in commerce, should not be denied. A hearing was held on February 23, at which time Anthony Laequa, a member of the firm, appeared and testified that the partnership firm as shown in the application had gone out of business. Therefore, on March 31 the case was dismissed.

Docket no. 693.—In re Lee County Live Poultry House, Chicago, Ill. The Secretary of Agriculture on February 19, 1937, ordered that a hearing be held to allow the applicant an opportunity to show cause why its application for a license to buy, sell, and handle poultry in commerce, made under title V of the Packers and Stockyards Act, should not be denied. A hearing was held on March 1, at which time a letter was submitted from the applicant, dated February 26, stating that it had closed its place of business and requesting that its application for a license be canceled. Accordingly, on March 18 the case was dismissed.

Docket no. 696.—In re Burgess Commission Co., Inc., Stockton, Calif. The Acting Secretary of Agriculture on February 24, 1937, issued an inquiry alleging that respondent was insolvent in that it was unable to pay its debts as they became due in the usual course of business. On or about March 2 the respondent acknowledged receipt of the inquiry, admitted the truth of the matters and things therein alleged, and waived a hearing thereon. On March 26 respondent was suspended from registration as a dealer and commission merchant for 6 months, with leave, however, during said period to apply for a revocation of this suspension upon satisfactory proof that it is then and there solvent.

Licenses Granted

Hearings have been held to allow applicants for licenses to buy, sell, and handle live poultry in commerce an opportunity to show cause why their applications, made under title V of the Packers and Stockyards Act, should not be denied. From the records made at these hearings, it was found that the following applicants are entitled to licenses; therefore, during the month of March 1937 orders were issued granting them licenses:

- Docket no. 648.—In re Ben Gershecovitz, Chicago, Ill.
- Docket no. 653.—In re Southside Poultry Co., Chicago, Ill.
- Docket no. 656.—In re E. Decker & Co., Chicago, Ill.
- Docket no. 659.—In re Progressive Dressed Poultry Co., Chicago, Ill.
- Docket no. 667.—In re Sanitary Poultry & Egg Market, Chicago, Ill.
- Docket no. 668.—In re Peoples Poultry & Egg Store, Chicago, Ill.
- Docket no. 672.—In re A. C. Hansen, Chicago, Ill.
- Docket no. 674.—In re Fernhoff's Live Poultry Market, Guttenberg, N. J.
- Docket no. 694.—In re J. Blumfield Live Poultry, Chicago, Ill.
- Docket no. 699.—In re Illinois Live Poultry & Egg Market, Chicago, Ill.
- Docket no. 701.—In re Archer Poultry & Egg Market, Chicago, Ill.
- Docket no. 702.—In re Brighton Poultry Egg Market, Chicago, Ill.
- Docket no. 703.—In re Farmers Poultry Station, Chicago, Ill.

Stockyards Posted

The Nebraska Auction Co., located at Valentine, Nebr., was posted on March 3, 1937, as coming within the jurisdiction of the Packers and Stockyards Act; the Little Rock Stock Yards Commission Co., located at North Little Rock, Ark., on March 5; and the Bucyrus Livestock Commission Co., located at Bucyrus, Ohio, on March 9.

Stockyards Withdrawn from Jurisdiction

The Owen, Caldwell & Morris Commission Co., located at Lake Charles, La., was withdrawn from the jurisdiction of the Packers and Stockyards Act on March 5, 1937.

PERMITTED ARSENICAL CATTLE DIP

Manufacturer

Permission withdrawn.—Permission previously granted Jensen-Salsbery Laboratories, Inc., Twenty-first and Penn Streets, Kansas City, Mo., for the use of "Jen-Sal Arsenical Dip" in the official dipping of cattle for ticks is hereby withdrawn as the company is no longer manufacturing same.

Distributor

Permission granted.—Permission has been granted Jensen-Salsbery Laboratories, Inc., 520 West Pennway, Kansas City, Mo., for the distribution of "Kiltik D" under the trade name of "Jen Sal Arsenical Dip" for use in the official dipping of cattle for ticks. This dip is manufactured by the Sherwin Williams Co., Cleveland, Ohio. The dilution for dipping cattle for interstate movement is 1 gallon of dip to not more than 127 gallons of water. This will yield a solution containing not less than 0.22 percent actual arsenious oxide. (The trade name of "Jen-Sal Arsenical Dip" is the same as that used by this company for the dip it previously manufactured.)

FLADNESS MADE CHIEF OF FIELD INSPECTION DIVISION; COLE, ASSISTANT CHIEF

The appointment of Dr. S. O. Fladness as chief of the Field Inspection Division is announced by the Bureau. Dr. Fladness, for the last 5 years assistant chief of the Division, succeeds Dr. George W. Pope, who retired February 28. Dr. Fladness has had wide and varied experience in veterinary and other livestock work since he entered the Bureau in 1906. He has participated in scabies and tick-eradication work in the West and South, in campaigns against foot-and-mouth disease during 1914 and 1924, and in tuberculosis-eradication work. On two occasions he was sent to South America to investigate disease-control methods and their relation to foreign trade. He represented the Bureau of Animal Industry in Mexico, where he was stationed in 1925 and 1926, and served

as special investigator in connection with the administration of the Packers and Stockyards Act.

Dr. T. W. Cole has been transferred from Jacksonville, Fla., where he had been inspector in charge, to Washington, D. C., to become assistant chief of the Field Inspection Division, effective April 1. Dr. Cole likewise has had broad experience in various fields of Bureau work, including the eradication of tuberculosis and cattle ticks, Bang's disease work, and supervision of imports of livestock and related products. He participated in eradicating foot-and-mouth disease in California and Texas in 1924-25 and was later detailed to a special assignment in Mexico on the same disease.

NEW PUBLICATIONS OF THE BUREAU

[The Bureau keeps no mailing list for sending publications to individual employees but sends copies to officers in charge of stations and offices. These publications should be regarded as notification copies. So far as possible additional copies will be furnished on request.]

Farmers' Bulletin 1135 (slightly revised). The Beef Calf: Its Growth and Development. By E. W. Sheets, formerly of Animal Husbandry Division. Pp. 29, figs. 24.

Farmers' Bulletin 1490 (slightly revised). Hog-Lot Equipment. By E. Z. Russell and S. S. Buckley, Animal Husbandry Division. Pp. 22, figs. 26.

Technical Bulletin 538. Effect of Method and Rate of Grazing on Beef Production and Plant Population of Pastures at Beltsville, Md. By M. A. Hein, Division of Forage Crops and Diseases, Bureau of Plant Industry, and A. C. Cook, Animal Husbandry Division, Bureau of Animal Industry. Pp. 34, figs. 16.

Yearbook Separate No. 1560. Livestock. A separate of eight livestock breeding articles in the 1936 Yearbook of Agriculture.

Amendment 5 to Declaration No. 12 under B. A. I. Order 309. Declaring Names of Counties Placed in Modified Tuberculosis-Free Accredited Areas. Effective March 1, 1937. Pp. 2, mimeographed.

AMENDMENTS TO DEPARTMENT REGULATIONS

The following amendments to the regulations of the Department of Agriculture have been issued:

Amendment no. 16, covering paragraph 2155.

Amendment no. 17, covering addition of paragraph 1737.

Amendment no. 18, covering addition of paragraph 3233.

Amendment no. 19, covering paragraphs 2211 and 2212.

ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY

Chief: JOHN R. MOHLER.

Assistant Chief: A. W. MILLER.

Assistant Chief: HARRY W. SCHOENING.

Assistant Chief: PAUL E. HOWE.

Business Manager: J. R. COHRAN.

Assistant Business Manager: N. A. OLSTEAD.

Assistant to Chief: D. S. BURCH.

Animal Husbandry Division: H. C. MCPHEE, Chief.

Animal Nutrition Division: PAUL E. HOWE, Chief.

Biochemic Division: ROBERT M. CHAPIN, Chief.

Division of Tick Eradication and Special Diseases: W. M. MACKELLAR, Chief.

Division of Virus-Serum Control: D. I. SKIDMORE, Chief.

Field Inspection Division: S. O. FLADNESS, Chief.

Meat Inspection Division: E. C. JOSS, Chief.

Packers and Stockyards Division: A. W. MILLER, Chief.

Pathological Division: HARRY W. SCHOENING, Chief.

Tuberculosis Eradication Division: A. E. WIGHT, Chief.

Zoological Division: BENJAMIN SCHWARTZ, Chief.

Animal Disease Station: W. E. COTTON, Superintendent.

Budget and Fiscal Section: HARRY E. MORAN, in charge.

Personnel: GEORGE R. BROWN, in charge.

UNIVERSITY OF FLORIDA



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